Nutrients per serving

GrdBeefGreenBeanCasserole10

Number of Servings: 10 (218.97 g per serving)

Amount	Measure	Ingredient
7.00	cup	Beans, green, cut, fzn
5.00	oz	Water, municipal
1/4	cup	Spice, onion, minced, dehyd
1 1/4	lb	Beef, ground, hamburger, pan
		browned, 10% fat
1 1/4	cup	Soup, cream of celery, cond, cnd

Nutri Serving Size						
Servings Per Container						
Amount Per Sen	ving					
Calories 190) Ca	alorie	s fron	n Fat 80		
			% Da	aily Value		
Total Fat 8g				12%		
Saturated Fat 3g 15						
Trans Fat	0g					
Cholesterol	50mg			17%		
Sodium 270	mg			11%		
Total Carbohydrate 12g 49						
Dietary Fiber 3g 12%						
Sugars 4g						
Protein 18g						
Vitamin A 15	% •	Vita	amin (C 20%		
Calcium 6%		Iror	15%	,		
*Percent Daily Va diet. Your daily va depending on you	alues may	be his	ther or			
Total Fat	Less Tha	an 65	9	80g		
Saturated Fat Cholesterol	Less Tha		g Omg	25g 300 mg		
Sodium	Less Tha	an 2,4	400mg			
Total Carbohydra Dietary Fiber	te	30 25	0g	375g 30g		

Notes

*Each 1 1/4-1/1/3 # raw 90 or 93% lean ground beef will equal 1# pan browned, drained ground beef and each 1/2 c. drained browned grd beef = \sim 2oz

*Each 7 cups Frozen Green Beans (~4 cups/# frozen) = ~5 cups green beans when cooked

Bring frozen green beans to a boil in a small amount of water without adding salt. Simmer 10 minutes until cooked. Drain green beans.

Brown ground beef, drain and weigh or measure amount called for in recipe. Each 1/2 c browned, drain ground beef = \sim 2 oz.

Combine condensed soup and water and pour over hot green beans, dehydrated onions and ground beef.

Pan, cover with foil and place in 350 degree oven for 45 minutes before serving. Serve at 160-180 degrees F.

Potentially Hazardous Food. Food Safety Standards: Hold food for service at an internal temperature above 140 degrees F.

1 serving = 3/4+c or 6+ oz ladle

1 serving = 1 vegetable serving + protein

1 serving = 18 grams carbohydrate = 1 carb servings

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